



# ALBAMAR

PINOT NOIR  
2022



## COMPOSITION

Pinot Noir 100%

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## HARVEST INFORMATION

- Origin: Casablanca - Chile
  - Date: First half of april
  - Yield: 14 ton / ha
  - Harvest method: Mechanical harvest
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## WINEMAKING

- Destemming: 100 %
  - Fermentation period: 8 days
  - Fermented in: Stainless Steel Tanks
  - Aging: No
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## TASTING NOTE:

Cherry red wine with violet edges, translucent and bright. You can find on the nose notes of red fruit, strawberry, raspberry and tea leaves. Medium-bodied and persistent, it is fresh on the palate with delicate, soft and round tannins. Ideal as an aperitif or to accompany a mushroom risotto. Serving temperature between 12-14°C.

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## CHEMICAL ANALYSIS

- Alcohol: 12.5% by volume
- pH: 3.68
- Total acidity: 5.0 g/L (Tartaric acidity)
- Residual sugar: 2.50 g/L